

UNION + POST

FIRST COURSE

WHIPPED RICOTTA

*grilled baguette, oven-dried cherry tomato
balsamic glaze, honey, basil*

ROASTED BRUSSELS SPROUTS

chef's spice blend, lime juice

PICKLED BEET & SMOKED GOAT CHEESE SALAD

*granny smith apple, candied smoked almonds
bibb + frisée lettuce, roasted pepper vinaigrette*

MAIN COURSE

U+P SMOKEY BURGER + FRIES

*house smoked tomatoes, white cheddar,
pickled red onion, spicy mayo*

MUSHROOM BOLOGNESE

kale + cashew pesto, gluten-free pasta, grana padano

BROILED WILD ICELANDIC COD

*coriander crusted, celery root purée
coconut roasted baby carrots, mustard greens*

DESSERT

*Apple Crisp
Seasonal Cheesecake*

\$30/pp
Three Course Dinner

(excludes beverages, tax + gratuity)

**RESTAURANT
WEEK
2023**

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